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(71) Applicant and

(72) Inventor: **NEWMAN, Paul, Bernard** [GB/GB]; North-
cote House, Northlew, Okehampton, Exeter, Devon EX20
3BT (GB).

(74) Agents: **STUART, Ian et al.**; Mewburn Ellis, York House,
23 Kingsway, London, Greater London WC2B 6HP (GB).

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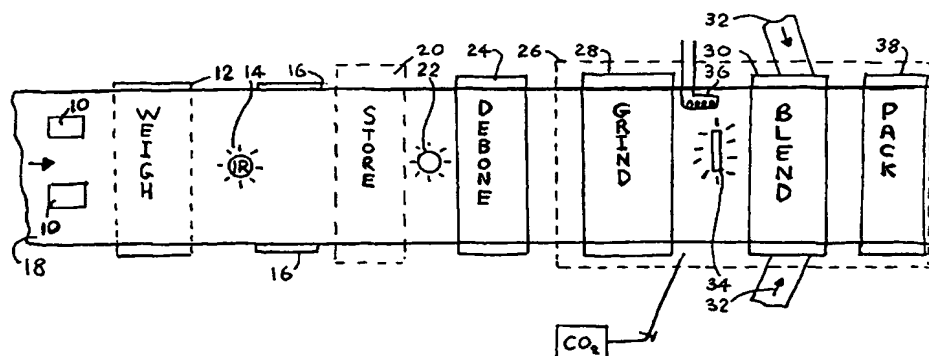
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(54) Title: ASEPTIC PRODUCTION OF MEAT-BASED FOODSTUFFS



(57) Abstract: Meat is processed under conditions preserving its quality and hygiene. Process steps, particularly those in which new meat surfaces are generated, are carried out in an atmosphere comprising CO₂ and excluding O₂. UV may be used for germicidal action. The meat temperature is preferably kept between 0 and -2°C. Particularly for red meats, the CO₂ content is controlled to maintain a surface pH of 3.5 or less.

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